

AMENDMENTS TO THE SPECIFICATION

Please amend the paragraph beginning at page 5, line 20, as follows:

With the recent health-oriented world given as a background, a large number of studies on the influence of fatty acids in fats and oils on health have been made, and people tend to refrain from taking trans-unsaturated fatty acids together with saturated fatty acids ("The New England Journal of Medicine," USA, the Massachusetts Medical Society, 1999, Vol. 340, No. 25; pp 1933-1940; U.S. FDA, "Questions and Answers about Trans Fat Nutrition Labeling," [online], ~~internet~~ ~~<URL: http://www.cfan.fda.gov/about/dms/gatrans2.html>~~; "6th revised edition, Required Amount of Nutrition for Japanese (in Japanese) (Ministry of Health and Welfare)"

Please amend the paragraph beginning at page 10, line 3, as follows:

For improvement of a full-bodied taste after aging and for balance of the total flavor, the net concentration of the antioxidant in the present invention is 1000 to 10000 ppm, preferably 1200 to 8000 ppm, more preferably 1500 to 5000 ppm, still more preferably 1800 to 3000 ppm, relative to the fat- and oil-containing oil phase. For improvement of full-bodied taste after aging and for balance of the total flavor, the antioxidant is contained ~~in a weight ratio of at~~ at 0.4 to 4.5, preferably 0.5 to 3, more preferably 0.6 to 2, still more preferably 0.7 to 1.2, percent by weight relative to the net weight of yolk in the enzyme-treated yolk. The antioxidant may be added to either the oil or aqueous phase or can be added in divided portions to both the phases. Alternatively, the antioxidant may be added to and mixed with the enzyme-treated yolk so that the enzyme-treated yolk and the antioxidant can be coexistent in the acidic oil-in-water emulsified composition. As used in the present invention, the net weight of yolk refers to the weight of liquid yolk containing 10% salt.

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| (Parts by weight) | | Example Products of the invention | | | | | | | | | | Comparative products | | | | |
|-------------------|---|-----------------------------------|-------|-------|-------|-------|-------|-------|-------|-------|-------|----------------------|-------|-------|-------|-------|
| Oil phase | | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 1 | 2 | 3 | 4 | 5 | |
| | | 66.90 | 66.80 | 66.00 | 66.54 | 66.38 | 66.27 | 66.27 | 66.27 | 62.80 | 66.95 | 65.46 | 66.92 | 66.47 | 66.47 | 66.47 |
| | Oil with a high diglyceride content | | | | | | | | | | | | | | | |
| | Polyglycerin fatty ester *1 | 0 | 0 | 0 | 0 | 0 | 0.53 | 0 | 0 | 0 | 0 | 0 | 0 | 0.53 | 0 | 0 |
| | Sucrose fatty ester *2 | 0 | 0 | 0 | 0 | 0 | 0 | 0.53 | 0 | 0 | 0 | 0 | 0 | 0 | 0.53 | 0 |
| | Sorbitan fatty ester *3 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.53 | 0 | 0 | 0 | 0 | 0 | 0 | 0.53 |
| | Phyto-sterol *4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 4.00 | 0 | 0 | 0 | 0 | 0 | 0 |
| | MixTocopherol (purity65%)*5 | 0.103 | 0.200 | 1.000 | 0.462 | 0.615 | 0.200 | 0.200 | 0.200 | 0.200 | 0.052 | 1.538 | 0.077 | 0 | 0 | 0 |
| | (Tocopherol concentration) | 0.07 | 0.13 | 0.65 | 0.30 | 0.40 | 0.13 | 0.13 | 0.13 | 0.13 | 0.03 | 1.00 | 0.05 | | | |
| | (Antioxidant concentration) | 1001 | 1942 | 9752 | 4488 | 5989 | 1942 | 1942 | 1942 | 1942 | 500 | 15046 | 747 | | | |
| | (ppm) relative to oil phase) | | | | | | | | | | | | | | | |
| | (percent by weight relative to the net weight of yolk in the enzyme-treated yolk) | 0.44 | 0.85 | 4.27 | 1.97 | 3.92 | 0.85 | 0.85 | 0.85 | 0.85 | 0.22 | 6.57 | 0.33 | | | |
| | (Weight ratio of enzyme-treated yolk) | | | | | | | | | | | | | | | |
| Aqueous phase | Enzyme-treated yolk (net weight of yolk) | 17.90 | 17.90 | 17.90 | 17.90 | 12.00 | 17.90 | 17.90 | 17.90 | 17.90 | 17.90 | 17.90 | 17.90 | 17.90 | 17.90 | 17.90 |
| | Refined white sugar | 15.22 | 15.22 | 15.22 | 15.22 | 10.20 | 15.22 | 15.22 | 15.22 | 15.22 | 15.22 | 15.22 | 15.22 | 15.22 | 15.22 | 15.22 |
| | Sodium glutamate | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 |
| | Common salt | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 | 0.40 |
| | Mustard powder | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 | 0.30 |
| | Thickener | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 | 0.25 |
| | Water | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 | 0.20 |
| | Brewed vinegar (acidity 10%) | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 | 6.25 |
| | | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 | 6.70 |